

## CLAIMS:

1. Method of preventing blockages of the flow paths of a separator when processing a fat-containing initial product, particularly milk, having the steps of
  - A) determining the concentration of the fat content of an outflowing product phase for detecting an imminent clogging, and
  - B) when a defined fat content limit value has been reached or exceeded, shifting the separation zone in the separator drum for a defined minimum time period by changing the operating parameters, for preventing a clogging.
2. Method according to Claim 1, characterized in that it is used when separating cold milk into cream and skimmed milk.
3. Method according to Claim 2, characterized in that the cold milk of a temperature of 2-15°C, particularly 4-10°C, is separated into cream with a fat content of 28-45% and skimmed milk.
4. Method according to Claim 1, characterized in that the separation zone in the drum is shifted toward the interior when a limit value has been reached or is exceeded.
5. Method according to one of the preceding claims, characterized in the determination of the fat content takes place by means of a mass flow meter.
6. Method according to one of the preceding claims, characterized in that, when determining the fat content, a mass flow meter is used which has a separate density output.

7. Method according to one of the preceding claims, characterized in that the separation zone in the drum is shifted toward the interior by a throttling of a valve in the skimmed milk outlet.

8. Method according to one of the preceding claims, characterized in that the throttling of the valve in the skimmed milk outlet takes place by means of a timer for a defined time period.

9. Method according to one of the preceding claims, characterized in that the separation zone is shifted by an increase of the inflow rate.

10. Method according to one of the preceding claims, characterized in that the inflow rate is increased within a time period of from 5-60 seconds.

11. Method according to one of the preceding claims, characterized in that the inflow rate is increased within a time period of from 5-20 seconds.

12. Method according to one of the preceding claims, characterized in that the inflow rate is increased by 5-40%.

13. Method according to one of the preceding claims, characterized in that the inflow rate is increased by 5-20%.

14. Device for implementing the method according to one of the preceding claims, having a separator for processing milk, characterized by a measuring and control device

C) for detecting an imminent clogging by means of a determination of the concentration of the fat content of an outflowing product phase, and

D) for changing the operating parameters when a defined fat content limit value has been reached or exceeded, which is designed for shifting the separation zone in the

separator drum for a defined minimum time period by changing the operating parameters, for preventing a clogging.

15. Device according to Claim 14, characterized in that the separator is a cold milk separator having an inlet (1) for cold milk as well as an outlet (4) for skimmed milk and a cream outlet (5), an analyzer (6) being arranged in the cream outlet (5), by means of which the cream concentration – the fat content of the cream – can be determined.

16. Device according to Claim 14 or 15, characterized in that the analyzer (6) is connected with a control input of a control valve (7) in the skimmed milk outlet.

17. Device according to Claim 16, characterized in that the analyzer (6) is connected with a device for controlling the inflow rate of cold milk into the separator.

18. Device according to one of Claims 14 to 17, characterized by a timer.

19. Device according to one of Claims 14 to 18, characterized in that the inlet (1) extends at the bottom into a separator drum (10) with a vertical axis of rotation.

20. Device according to one of Claims 14 to 19, characterized by a swirl space (13) on a separating disk (12) and a regulating disk (14) with a diameter larger than the gripper chamber cover (15), which are arranged in the skimmed milk outlet.